

CLAIMS

1. A granule suitable for use in the preparation of a dough, comprising:
 - a. a hydrophilic core with a diameter of at least 5 μm , said core containing one or more functional bakery ingredients selected from the group of enzymes, oxidoreductants, acidulants, hydrocolloids, starches, yeast, sugars, water and flavours; and
 - b. a lipophilic substantially continuous layer encapsulating the core, which layer contains at least 50 wt.% triglyceride fat with a slip melting point of at least 30°C and at least 1 wt.% of a release agent selected from the group of monoglycerides, diglycerides, diacetyl tartaric acid ester of mono- and/or diglyceride (datem), stearyl-lactylates and combinations thereof.
2. The granule according to claim 1, wherein the functional bakery ingredient is an enzyme.
3. The granule according to claim 2, wherein the core contains an enzyme selected from the group consisting of α -amylase, β -amylase, xylanase, hemi-cellulase, cellulase, lipase, protease, glucose oxidase, oxidoreductase, lipoxygenase, peroxidase, ferulic acid esterase, pullulanase, invertase, mannanase, galactomannanase, lactase and combinations thereof.
4. The granule according to any one of the preceding claims, wherein the release agent is selected from the group consisting of monoglycerides, datem, stearyl lactylates and combinations thereof.
5. The granule according to claim 4, wherein the release agent is monoglyceride.
6. The granule according to claim 4, wherein the release agent is datem.
7. The granule according to any one of the preceding claims, wherein the lipophilic layer contains between 2 and 40 wt.% of the release agent.
8. The granule according to any one of the preceding claims, wherein the triglyceride fat displays a slip melting point in the range of 30-40°C.

9. The granule according to any one of the preceding claims, wherein the triglyceride fat displays an N-profile of $N_{20} > 50$; $10 = N_{30} = 60$; and $N_{40} < 5$.

5 10. The granule according to any one of the preceding claims, said granule having a diameter in the range of 10-1000 μm , preferably of 30-500 μm .

10 11. A composition comprising granules according to any one of the preceding claims, wherein the average diameter of the granules is in the range of 30-500 μm , preferably in the range of 60-400 μm .

12. The composition according to claim 11, wherein the composition further comprises one or more bakery ingredients selected from the group consisting of redox agents, emulsifiers, hydrocolloids, flour, salts, malt flour, malt extract, gluten and starch.

15 13. Use of the composition according to claim 11 or 12 in the preparation of a dough, preferably a bread dough.

20 14. A dough comprising between 0.01 and 5 wt.% of a composition according to claim 11 or 12.

15. A method of manufacturing a composition according to claim 11 or 12, said method comprising the steps of:

- 25 a. preparing a plurality of particles with a diameter of at least 5 μm , said particles containing one or more functional bakery ingredients selected from the group of enzymes, oxidoreductants, acidulants, hydrocolloids, starches, yeast, sugars, water and flavours;
- b. preparing a blend containing at least 50 wt.% of a triglyceride fat with a slip melting point of at least 30°C and at least 1 wt.% of a release agent selected from the group of monoglycerides, diglycerides, diacetyl tartaric acid ester of mono- and/or diglyceride (datem), stearyl-lactylates and combinations thereof; and
- 30 c. spraying the blend obtained from step b. in melted form onto the plurality of particles obtained from step a. to achieve encapsulation of the particles with a substantially continuous layer of the said blend; and

- d. cooling the resulting encapsulated particles to obtain a plurality of encapsulated particles that exhibit free flowing behaviour.

16. A method of manufacturing a composition according to claim 11 or 12, said method comprising the steps of:

- a. preparing a plurality of particles with a diameter of at least 5 μm , said particles containing one or more functional bakery ingredients selected from the group of enzymes, oxidoreductants, acidulants, hydrocolloids, starches, yeast, sugars, water and flavours;
- b. combining the plurality of particles with triglyceride fat and a release agent selected from the group of monoglycerides, diglycerides, diacetyl tartaric acid ester of mono- and/or diglyceride (datem), stearyl-lactylates and combinations thereof to provide a blend wherein the lipophilic component contains at least 50 wt.% triglyceride fat with a slip melting point of at least 30°C and at least 1 wt.% of the release agent;
- c. preparing a homogeneous suspension from the blend obtained from step b., wherein the continuous phase of the suspension is formed by molten lipophilic component;
- d. atomising the homogeneous suspension into a gaseous or liquid medium with a temperature below the melting point of the lipophilic component; and
- e. recovering the resulting granules.